

STEP 1

PREPARATION INGREDIENTS Combine the two ingredients and roll out the mixture onto a 40 x 60cm baking sheet which has g 600 been well greased with butter or onto ovenproof paper. Bake at 180-190°C for about 7-10 FLOMIX g 350 ALMOND FLAKES

minutes. While it is still hot, cut into the desired shapes and model it as you want. Should the brittle harden before the modelling process, reheat it briefly in the oven. It is advisable to keep the finished products in a dry place and to brush chocolate on the insides of baskets and tubes before filling them, so as to make them impermeable.

